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COMPLETE SPECIFICATION.

[Communicated from abroad by F. X. KLEINPETER, of 7, Schlagesgasse, Vienna, in the Empire of Austria.]

An Improved Method of Preparing the Dough for Rusks, Biscuits, and Fancy Bread.

I CHARLES NOLTE of 34 Grosvenor Road Cannonbury in the County of Middlesex Gentleman do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

The object of my invention is to prepare the dough for rusks, biscuits and fancy bread in a better more thorough and scientific manner, then could heretofore be accomplished.

Hitherto it was through the temperature of the air in the bakehouse that the different stages of fermentation of the dough, were produced.

In this my new process I expose the dough to the direct influence of air artificially produced pure watervapor (steam)—which I introduce in any suitable manner, be it into a bakehouse or into a special chamber, where dough is placed to ferment, either in its first stage, that is to say before kneading, or after it has been kneaded, and then either whole or divided into pieces.

The chief advantage of my new process is that the after fermentation is far more energetic and thorough, where steam is used, then where air alone is used, for the formation of the skin on the top of the dough is excluded. The steam always keeps the surface elastic and free from said skin, so that gases forming during the process of fermentation will readily loosen the dough and escape.

I preferably employ a small chamber constructed of any suitable wood, provided with perforated trays on which the pieces of dough are placed, into this chamber I introduce a steam jet.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is :

In preparing the dough for rusks, fancy bread and biscuits, the employment of pure watervapor (steam)—preferably in a specially constructed chamber, for the purpose of facilitating and improving the fermentation of the dough, substantially as hereinbefore described.

Dated this 26th day of March 1891.

CHARLES NOLTE.

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